



Lunch with the cheesemaker

15.03.2020

Starters

Sardinian Sebadas with 1st salt cheese, citrus fruit, jowl bacon, honey
Savoy cabbage rolls marinated with apple juice, robiola and walnuts
“Pecoleggio” fondue, white wine and artichoke crunch
Ginger Omelette with chili-pecorino
Marinated pumpkin, french goat cheese, almond & rosemary crumble
Homemade bread, bruss, sausage & marinated herbs

Firts course

Lentil Lasagna, ricotta & broccoli scented with lemon

Second course

Lamb marinated in yogurt, egg sauce, thyme & Pecorino gran riserva cheese

Dessert

Goat milk pudding with salted caramel

€ 35,- per person
(drinks excluded)





Children menu

Hamburger from our farm pig with cheese and veggies from our production

Chocolate Dessert

€ 12,- per person
(drinks excluded)

